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SCHOOL EXHIBITS

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and
Treva Kauffman

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A well-arranged exhibit composed of three features.

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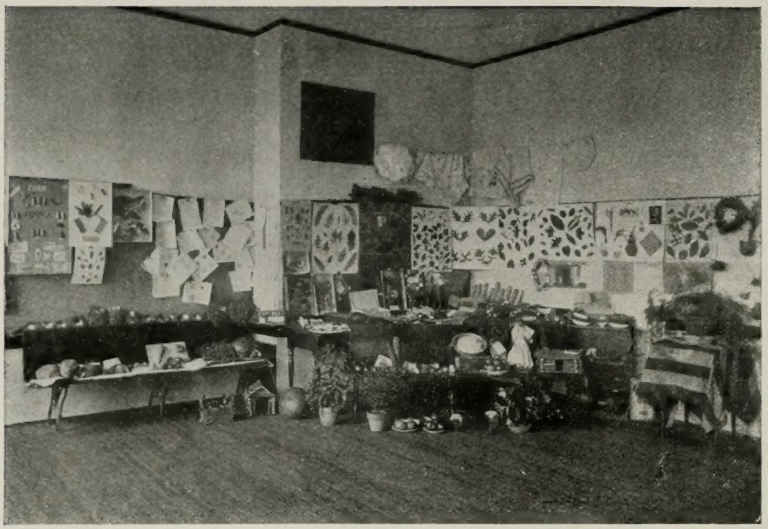
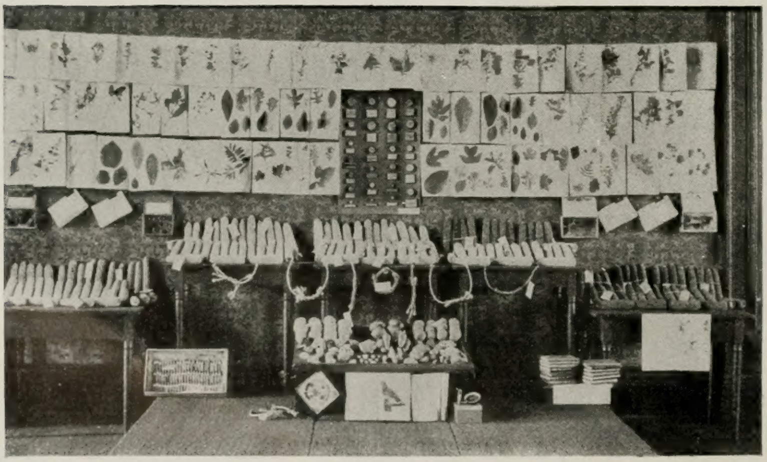


An exhibit that is too crowded. There is also too great a variety and no type forms



A well-arranged exhibit.

SCHOOL EXHIBITS

H. E. Eswine

Since our public schools have become interested in agriculture, manual training, and domestic science, a wide and useful field for School Exhibits has come into existence. Many teachers have used these exhibits as the best means for calling the attention of their respective communities to the work that is being done along the lines mentioned. The exhibits have sometimes been held on Friday, but generally Saturday is chosen as the most satisfactory day. The latter part of September, October, or early November is the best time. Later than this, flowers, vegetables, and some fruits are not readily obtainable. The hall in a public building, the school auditorium, or the school rooms themselves are very suitable places for housing the exhibit.

For this work to be of the greatest value to those having a part in it, much attention should be given to the selection, preparation, and arrangement of specimens. Accordingly, these suggestions have been prepared to meet this need, and a two-fold object has been kept in view: (1) to suggest a number of things suitable for display, (2) to give some hints as to how best to select and prepare specimens.

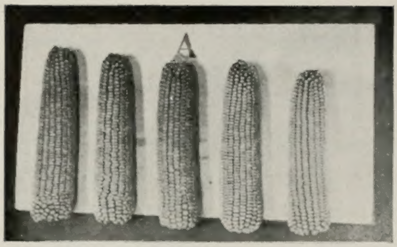
In considering material for display, one thinks first of agricultural products. There ought be no difficulty in finding in any community enough material to make this feature of the exhibit interesting and varied.

Corn.

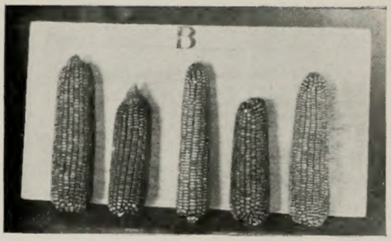
A corn sample for display usually consists of five or ten ears. It is best, as far as possible, to distinguish between the different kinds and varieties of corn.

For example, offer separate prizes for the best samples of white dent corn, yellow dent corn, colored or mixed dent varieties, flint corn, sweet corn, smooth or pearl popcorn, or rice popcorn.

In picking out corn samples, care should be taken to have the ears as nearly alike as possible. Nothing detracts more from the appearance of a sample than lack of uniformity. All the ears should show the characteristics of the variety. As a general rule, do not select the largest ears. Big corn is not necessarily good corn. Every ear should be well matured. This can be told in part by the weight, and also by twisting the ear. If an ear of corn is mature and well dried out, it will not give much when twisted. The rows of kernels should run straight or reasonably so. The ears should be as nearly cylindrical as possible,



Five ears selected for uniformity in form and color. One type was kept well in mind.



Five ears not well selected or arranged. This arrangement emphasizes the difference in length and size.

especially in those varieties that carry a same number of rows at each end. Some varieties, such as the Leaming, produce ears which are conical. If the rows are straight, and the shape of the ear nearly that of a cylinder, the grains will be uniform in size and shape. Each ear should be filled out well to the end, though it is not absolutely necessary that the end be completely capped over with corn. All of the ears should be about the same shade of color. Scattered grains of some other color are objectionable, indicating mixed variety, and judges usually deduct heavily where such a condition exists. Notice the end of the ear that was attached to the stalk. The white spot showing is called the shank scar. This should be white, not brown or moldy, and should show a clean break. Moldy ends indicate that the ear when husked had an excess of moisture due either to a lack of maturity, or to a cob which was slow in drying out. Try to have ears of about the same degree of roughness or of smoothness. Do not take ears that show threads protruding from the ends of the cobs. This indicates a diseased condition. Often the cob of such an ear will be found to be weak. It is a good practise to remove one or more kernels from an ear to determine whether or not they are of a desirable shape and size. These may be replaced. Maturity and seed condition are indicated by the appearance of the kernel. Arrange the ears in regular order according to size, beginning with the largest. Aim to place side by side those ears that bear the closest resemblance rather than those that show the most striking contrasts. Remember that one bad ear spoils the appearance of the whole sample. To pick out ten good ears, all alike, is no easy task, though someone has somewhat simplified it by recommending that we should first pick out the very best ear we can find, and then hunt for nine others just like it.

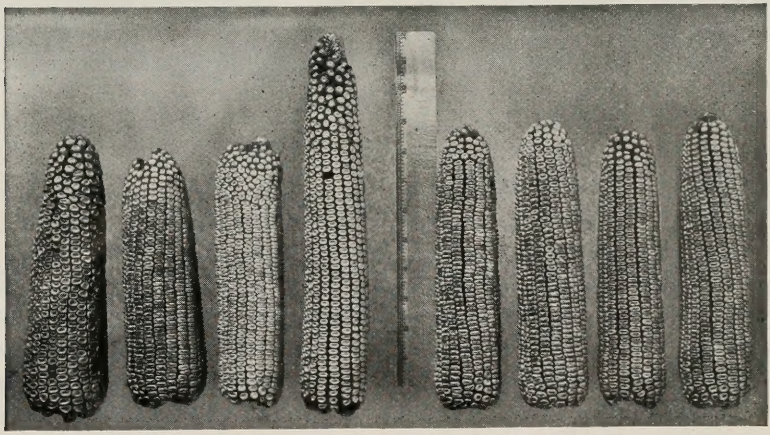
Wheat, oats, and other cereal crops may also be included, but they will seldom be found as valuable for exhibitional purposes as corn. If varieties differing widely in appearance are likely to come into competition with one another, separate classes for each should be provided. For example, it would be best to offer separate prizes for white and black oats rather than to have a single classification including both. The quantity required should be accurately specified, whether gallon, peck, or half-bushel. Care should be taken to have the sample pure and true to name, and free from weed seeds or other impurities.

Potatoes, cabbage, onions, tomatoes, peppers, celery, turnips, and other garden vegetables are so common that there is usually little trouble in any community in getting a large number of entries. A peck is the usual quantity of potatoes exhibited. A single head of cabbage or stalk of celery is usually thought sufficient. Plates of onions, tomatoes, peppers, or turnips should not contain fewer than five specimens.

Separate classes should be provided for rough and smooth varieties of tomatoes, for red, yellow, or white skinned varieties of onions, etc.

Orchard and vineyard crops present a wide range. The most nearly universal fruit is the apple. Other suitable ones are the peach, pear, quince, grape, etc. What is here said about selecting specimens of apples applies quite generally to all other fruits. At fairs and fruit shows, a plate of apples consists of five specimens. Every apple should be typical of the variety. Do not hunt for the largest apples, as these are monstrosities and are not characteristic of the variety. See that the specimens are as nearly alike as possible.

The judge will look for uniformity in size, shape, and color. Retain the stem on the apple. See that there are no indications of

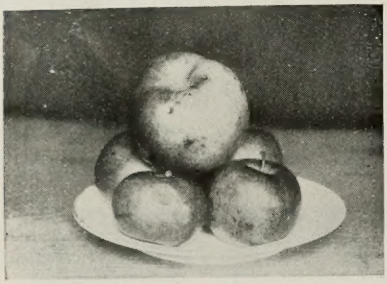


The first ear at the left is too tapering, while the third is reverse tapering. Notice that these ears have irregular grains. The second ear is too short for its circumference, while the fourth is too long for its circumference. The four ears at the right are of desirable shape, being slightly tapering and having few irregular grains.

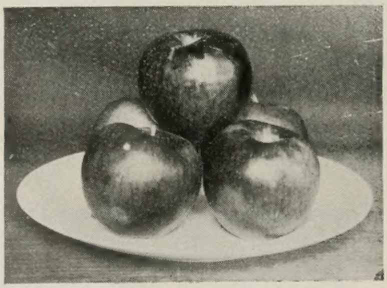
worms at the blossom end. Remember that any sign of disease is a blemish. This includes worm holes, San Jose scale marks, sooty fungus, etc. Pink spots on the skin of the apple, usually most numerous at the blossom end, are the marks of the San Jose scale. Spots on the apple resembling fly-specks or blotches of soot are also generally considered blemishes. These are the fly-speck or sooty fungus. Well-colored specimens are to be preferred. Do not polish the fruit as this destroys the natural bloom and is not in good taste according to most apple judges.

The following score is sometimes used in judging apples and could be used for other fruits as well:

Form	15 points
Size	20 points
Color	25 points
Quality	15 points
Freedom from blemishes	25 points
Total	100 points



The proper number but not well selected.



Well selected, uniformity of color and size

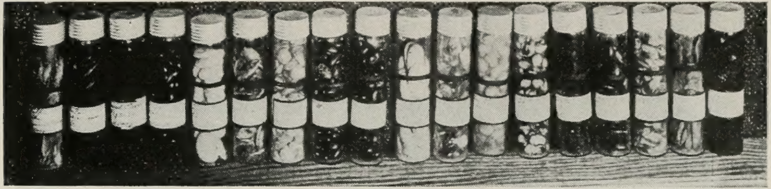
Weeds and Weed Seeds.

Samples of some of the common weeds of the locality. These should be collected and carefully cleaned. Each variety should be placed in a phial about 2½ to 3 inches long. These may be sewed to a card. In every case the common name should be pasted on the phial. Adding to this the scientific name would prove of considerable educational value. Uniformity and neatness add wonderfully to the general effect of an exhibit of this kind. Specimens of weeds mounted on card board are valuable. These should include the whole plant. Mature plants should be selected. Aim to include those that mature at different times during the growing season rather than the ones common only during the autumn.

Forestry Exhibit.

A forestry exhibit can be made interesting and instructive. This may include leaves of the common native trees, samples of wood, collection of acorns of a number of varieties, collection of native nuts, the seeds from a number of forest trees, a collection of forest products such as turpentine, resin, paper, etc.

An excellent plan is to make a collection of samples of wood from all the native trees. To take small sections of limbs two or three inches long and only about a half inch in diameter and mount these on cardboard does not make the most satisfactory exhibit. These show only immature sap wood, and give little idea of the real appearance of the bark on the mature tree, or of the color and texture or grain of the heartwood. Samples should be taken from limbs at least two inches or more in diameter and should be about four inches long. They should be so cut as to show the bark, sap wood, and grain and texture of the heart wood. Another approved method is to cut short blocks (one-half to one inch) from limbs about two inches or over in diameter. Then from the same limb cut off a section about three inches in length, split it in two through the middle, and plane one of the halves smooth. Cut enough from the curved side of this to make a block about one-half an inch in thickness. By fastening the circular block to a card and then attaching the rectangular one cut from the same limb directly beneath it, very satisfactory results can be obtained.

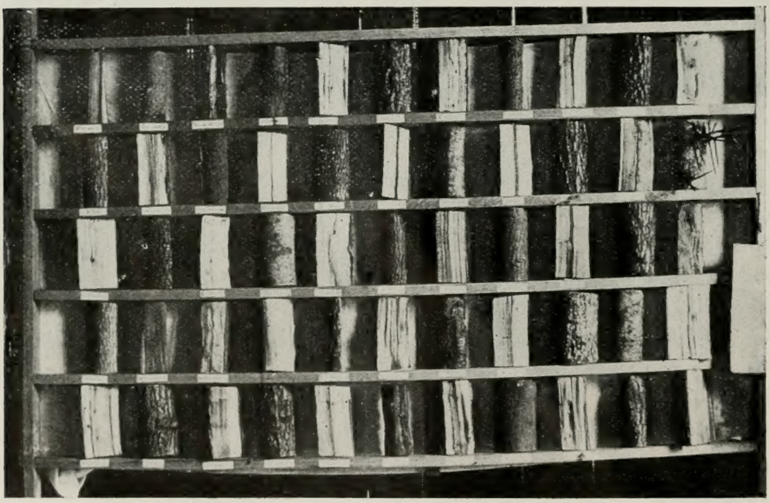


A very attractive display of weed seeds.

An excellent opportunity for pupils who have some bent for working in wood can be found in making models of various kinds. These models should be accompanied by drawings showing plan and details of construction. Among these may be mentioned the model of a poultry house, a chicken coop, hen's nest, hopper for feeding chickens, hog house, farm gate, hot bed, or cold frame. Many devices for use in the home or school can be made of wood and are not difficult to construct. Among these are shelves for various purposes, paper racks, towel racks, match scratchers, doll furniture, pencil boxes, book racks, fish line winders, and tie holders for a boy's room.

A Model Farm—Assume that you have 160 acres of land that you wish to divide into six fields including woodlot. Make a model of this showing the location of the house, barn, and other buildings, orchard, etc. The uses to which different fields are put should be indicated. The pasture and lawn can be covered with sod. The various crops that are to be grown in the different fields may be planted a week or so before the exhibit. The orchard, the house, and other buildings can likewise be realistically represented. The fences should also be shown. As a model of this kind requires considerable work, it has generally been found a good plan to assign this special work to two or more boys.

Collection of Plant Diseases—This may include limbs infested with the scales that bother orchard trees, leaves affected with some of the more common diseases, apples showing codling moth or apple worm, black knot, cankers, etc.



An exhibit which shows bark, heart, and sapwood.

Miscellaneous—Models showing some of the common grafts, the cleft graft, bridge graft, crown or bark graft. Model of the process of budding.

Proper and improper methods of pruning illustrated by models.

Samples of soil of the community.

Many exhibits do not have the educational value that they should have because they are not planned far enough ahead. In some schools, however, it is an annual affair. In such places sufficient time for preparation of specimens is usually taken. In many cases, however, too much is left until the last hour. Pupils do not decide to enter certain contests until the last moment. Hurried preparation, poor selection, and unsatisfactory results are sure to follow. Begin early and put time and thought into your work.

Read the rules carefully and endeavor to comply with them to the letter. Always have the quantity that the premium list calls for. For example, if a peck of potatoes is required, see that that quantity is shown, or if five apples are asked for, four only should not be entered. Persons have been denied a premium on an entry that had merit simply because they had fallen short of the required quantity. If the rule stipulates that the articles exhibited be of the current year's make or growth, or that they be grown or made by the exhibitor, it should be observed. Honesty and fairness should be placed ahead of a chance to win a premium. Select your sample early. This will give you a chance to look it over with a view to its improvement.

Always arrange your exhibit in as good taste as possible. A competent judge will give due credit for carefulness, neatness and order.

SCHOOL EXHIBITS

TREVA KAUFFMAN

In nearly all the public schools, girls are becoming interested in some of the household arts, especially cooking and sewing. It is perfectly natural that at the end of the year's work the interested pupils like to exhibit their work. Usually some woman with a knowledge of Domestic Science and its principles is asked to judge.

Some thought and attention should be given to the selection and preparation of materials to be exhibited.

Selection

The girls should be encouraged to make practical things rather than fancy displays. Baking a loaf of bread is more practical than making a plate of candy, altho the candy may appeal to the girls.

The making of a house dress, corset cover, or apron is more practical than embroidering a pillow top or doily, altho these things have their places. We should encourage first the practical things and, if there is any time left, some of these secondary things may come in providing they are well done and are not elaborate.

Some standard size for articles exhibited should be set and adhered to; for example, a standard size for a loaf of bread, or a quart glass can for canning fruits and vegetables. If there is to be a display of canned

One type of aprons makes it easy for a judge to come to a conclusion on similar points.

fruit, select one kind of fruit, say canned peaches, and judge the number of entries on canned peaches for one prize. It is not wise to have a half dozen different kinds of canned fruits as the judging is not fair in the end.

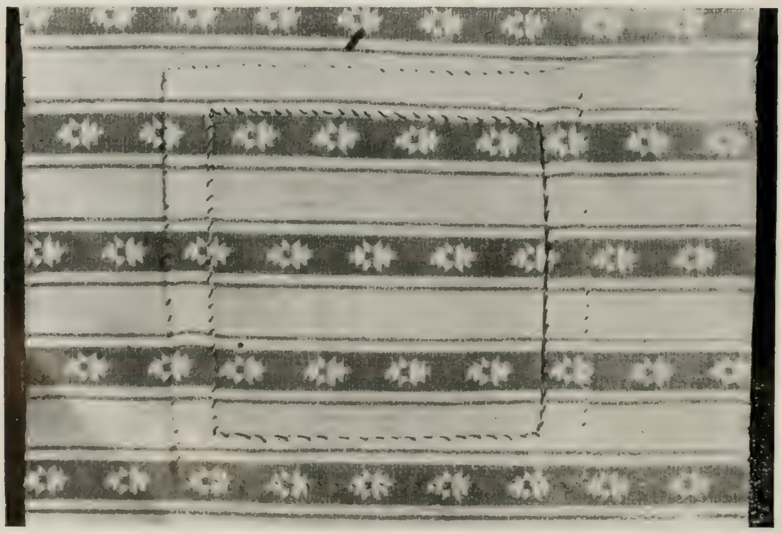
The same applies to cake. Select one kind of cake and icing; do not have all kinds in the same exhibit.

In sewing, it is better to classify several of one kind of garment together.

The following are suggested:

Cooking—Loaf of bread, plain cake and icing, can of fruit, can of vegetables, glass of jelly, cookies, one-pound package of butter.

Sewing—Sewing apron, cooking apron, house dress, underwear such as corset cover, princess slip, combination suit, drawers, or skirt. Hemming of napkins, towels, tablecloth, or handkerchiefs. Patching and darning.



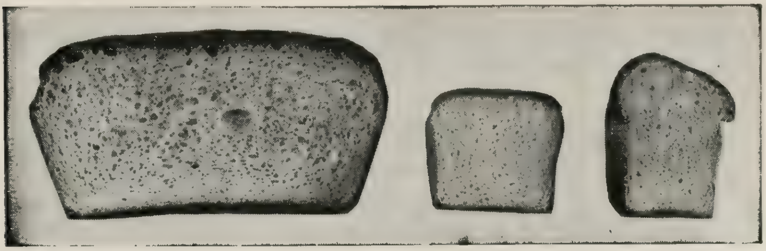
Patch work makes an attractive feature.

Preparation

A choice of what each girl wishes to exhibit should be made early, so that she will have time to experiment and will have a better chance of securing good results.

Bread

In baking a loaf of bread, a small loaf is much more apt to be well-baked than is a large loaf. A standard sized bread pan is about 8½ to 9 in. long x 3½ to 4 in. wide and 3 in. deep. By using single pans of this size, we can secure an even and well-baked crumb. The following recipe for bread may be found useful. Remember in using these recipes, all measurements are level. A half-pint measuring cup is used.



1 2 3

Loaves having the size and texture of No. 1 are seen too frequently. The texture of 2 or 3 is more desirable, and loaves of this size are more thoroughly baked.

Short Process Bread (For one loaf):

½ cup scalded milk
½ cup boiled water
1 tablespoon of lard or butter
2 teaspoons of sugar
1 teaspoon of salt
3 to 4 cups of flour
½ to 1 cake compressed yeast dissolved in ¼ cup of luke warm water.

Proper and improper packages of butter.

To shortening, sugar, and salt in a bowl, add the scalded milk and hot water. Cool to lukewarm and add the dissolved yeast. Add flour to make a stiff dough. Knead until smooth and elastic, and bubbles appear under the surface. Return the bread to a greased bowl, grease top of bread, and let rise until double in bulk. Knead again, shape into a loaf, put in well-greased pan, let rise until double in bulk and bake 45 minutes to 1 hour in a five-minute oven (tested to brown white paper in 5 minutes).

Long Process Bread (for one loaf).

1 cup liquid (scalded)
1 tablespoon of lard or butter
1 tablespoon of sugar
1 teaspoon salt
¼ cake of dried yeast soaked in ¼ cup of lukewarm water for 1 hour or more.
3-4 cups of flour

To salt, sugar, and shortening in a bowl, add the scalded liquid. When lukewarm, add dissolved yeast and about 1½ cups of flour to make a sponge. Beat thoroly to mix ingredients and incorporate air. Cover well and let stand in warm place over night. The next morning add remainder of flour to make a stiff dough. Knead well and proceed the same as for short process bread.

There are many different ideas as to what is good bread. It has been found helpful to use the following score card as a unit of measure.

General appearance		20
Size (5)		
Shape (5)		
Crust (10)		
Color, character, depth		
Flavor		35
Odor and Taste		
Lightness		15
Crumb		30
Character (20)		
Course—fine	Texture	
Tough—tender		
Moist—dry		
Elastic or not		
Color (5)		
Grain—distribution of gas (5)		
		100

In judging bread, flavor is given greater weight than any other point. The ideal flavor is the nutty, sweet flavor of the wheat. If bread is sour, the taste is acid. This condition can also be detected by the odor. A good loaf of bread must be sweet. If bread is sour, it will lose 35 points in scoring.

General appearance counts twenty points. The size and shape of the loaf is important. It should be small and the crust should be an even golden brown and about ⅛ inch in depth.

Lightness—If bread is allowed to become overlight, large holes may form in the crust. If the loaf is very heavy, fermentation has been stopped too quickly.

The crumb of bread should have fine holes throughout; it should be tender, not too moist or too dry; and should be white, with no dark streaks. Bread with some large and small holes is considered to have a poor texture.

Bread should be baked at least a day before the exhibit, because fresh bread when cut does not show the true grain or texture.

Cake—

This recipe may be used:

1½ cups sugar
½ cup butter
3 eggs
1 cup milk
3 cups flour
4 teaspoon baking powder
1 teaspoon vanilla

Cream butter and sugar together, add well beaten yolks of eggs. Sift flour and baking powder together. Add milk and flour alternately to first mixture, beat until smooth and fine grained. Fold in stiffly beaten whites of eggs, add vanilla. Bake in a loaf pan about 8½ to 9 x 3½ to 4 x 3 about 45 minutes. Other fats may be substituted for butter. Use a little salt, about ½ teaspoon, and plenty of flavoring.

In judging cakes, the following score card is used:

Flavor	30
Lightness	15
Texture	20
Icing	20
Appearance	15
	100

A plain cake icing such as the following should be made:

1 cup sugar
⅔ cup hot water
1 teaspoon vanilla, 1 teaspoon lemon juice, and
  white of one egg

Boil sugar and water until it threads from spoon; add gradually to *well beaten egg*, beating until smooth; add flavoring.

Canned Fruits or Vegetables—

Use the quart glass jar. Some of the new improved jars, such as the vacuum jar, the spring top or lightening jar, are best. These are especially recommended for canning vegetables.

Some common vegetables, as beans or corn, should be selected, and fruit, such as peaches or cherries, depending upon time of year the exhibit is held.

Score card for canned fruits or vegetables:

Flavor	60
Color	15
Condition of fruit or vegetable	15
Consistency of syrup	10
	100

Jelly—

Apple or grape juice may be selected. The small jelly glass with a tin lid should be used, and paraffin should be put over the jelly. Good jelly should be clear, transparent, and just firm enough to keep the shape of the mold when turned out. It should not be tough, sticky, gummy, nor "runny".

Score Card—

Flavor	50
Color	15
Consistency	20
Texture	15
	100

Pie—

It is best to select apple pie with a top crust. It looks better, can be carried well, and keeps better than most other pies. It should be made of uncooked apples.

Recipe for plain paste:

2 cups flour
½ cup of lard
1 teaspoon salt
Cold water to moisten

Chop or cut the lard into the flour with knife. Add the cold water gradually.

Have all ingredients cold and handle as little as possible.

Apple Pie—

4 or 5 sour apples
½ cup sugar
¼ teaspoon grated nutmeg
⅛ teaspoon salt
1 teaspoon butter
1 teaspoon lemon juice, few gratings lemon rind

Line pie with cut apples. Add sugar, nutmeg, lemon juice, salt, lemon rind, and butter cut in bits. Cover with top crust. Bake 35–45 minutes.

Score Card—

Flavor	40
Crust	
Flakiness Tenderness	20
Appearance	20
Filling	20
	100

Cookies—

One kind of cookies should be exhibited, and not a mixture of several kinds, for one prize. No icing, or additions such as raisins, nuts, etc., should be allowed.

Score card for cookies

Flavor	40
Lightness	15
Texture	20
Appearance	25
(Form and size)	100

Sewing—

For girls in the grades, especially the lower grades, handmade garments should be chosen. Girls in higher grades and the high school may use the sewing machine.

Hand-made Garments—

A small sewing apron made of white India linen with band, button and button hole for fastening. Aprons may be trimmed with narrow bands of pink or blue linen. Special attention should be given to the stitches.

Darning a large hole in a stocking. Mending a garment with the torn place lengthwise or crosswise of the fabric. Use material with a pattern and match the pattern in mending. Hemming of napkins, towels, handkerchiefs, etc.

Machine-made Garments—

In making underwear, special attention should be given to good material with simple and plain trimming, suitable to the garment. Muslin, cambric, or long cloth should be used for underwear.

Corset covers should be finished with a band or a belt peplum; skirts, finished with belt, fastened with button and button hole, knee ruffle, trimmed with tucks and either lace or embroidery. The cost of these things should be kept low. A corset cover should cost not over 50 cents; a skirt not over $2.00.

For a house dress, a light colored cotton material such as percale, gingham, or calico should be chosen. The dress should be made in one piece and should not cost more than $2.00. An apron made of the same material to wear with the house dress is very attractive.

This score card is used for sewing except hemming, darning, and mending, which involve workmanship only. Suitability of materials include cloth for garment and all.

Trimmings	35
Workmanship	35
General desirability of finished garment, style, suitability to purpose and attractiveness	30
Total	100

A table properly set would be attractive for an exhibit as well as instructive to girls and visitors. A small table could be used, set for four or six places. Some simple decoration for the center, such as flowers, should be used.

In arranging the different articles to be exhibited, remember to place together those kinds which are to receive one prize, as all the house dresses, or all the skirts, or loaves of bread, or all canned fruit, etc. In this way, the appearance of the exhibit will be improved and the judging more likely to be fair.

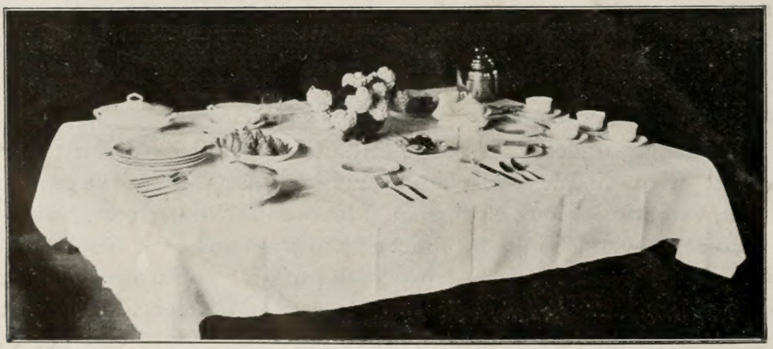


Table showing arrangement for a simple meal.